

Shareable ของทานร่วมกัน

Miang Kham เมียงคัม (GF) 13

leaf lettuce, roasted peanut, ginger, shallot, lime, Thai chili, dried shrimp, miang kham sauce

Khao Tod Nam Sod ข้าวทอดหนมสด (GF) 12

crispy seasoned rice salad with cured pork sausage, scallion, red onion, cilantro, peanut, dried chili, leaf lettuce

Seu Rong Hai เสือร้องไห้ 14

grilled marinated flank steak, tiger cry sauce

Hoi Tord หอยทอด 13

Wok fried mussel pancake, bean sprout, scallion, Thai sriracha

Pla Meuk Ga Ta ปลาหมึกกะทะ 11

tempura calamari with garlic, ginger, serrano, scallion

Giaw Neung เกี้ยวหนึ่ง 10

steamed pork & shrimp dumplings (6) with ginger, shiitake mushroom, ginger garlic hoisin sauce, cilantro

Gradook Moo Tord ครัวตุ๋มทอด 11

fried miniature pork ribs wok tossed with garlic, serrano, cilantro, Thai sriracha

Peek Gai Gra Tiam ปีกไก่กระเทียม 12

48 hour brined crispy chicken wings (6), garlic, scallion, cabbage

Gui Chai กุยช่าย (VE) 7

flash fried chive cakes (2), spicy soy vinaigrette, cilantro, fried shallot

Poh Piah Sod Goong ปอเปี๊ยะสดกึ่ง (VO) 10

fresh spring rolls (2) with grilled shrimp, seasoned bean thread noodle, leaf lettuce, bean sprout and cilantro, served with hoisin peanut sauce

Lanna Cuisine อาหารล้านนา**

Pick 2-4 dishes and enjoy them with your friends and family. Recommended with sticky rice

Laab Mua Kua Lanna ลาบหมูคั่วล้านนา (GF) 14

northern style larb with ground pork, housemade spiced mix, shredded pork skin, cilantro, scallion, fried shallot, dried Thai chili, cabbage and lime

Nam Prik น้ำพริก 14

served with cabbage, long bean, carrot, cucumber, and fried pork skin

-Nam Prik Orng

chili dip with ground pork, yellow bean, tomato, scallion

-Nam Prik Hed

Chili dip with roasted mushroom, serrano, garlic, shallot

Thum Kanoon ตำขมูน (GF) 14

shredded young jackfruit, ground pork, chili paste, tomato, makrut lime leaf, fried garlic and chili, cilantro, scallion. Served with fried pork skin

Sai Ua ใส่อั่ว (GF) 11

Thai pork sausage made with lemongrass, makrut lime leaf, turmeric, chili paste, cilantro and scallion

Gaeng Hung Lei แกงฮังเล (GF) 15

northern Thai curry with pork belly, ginger, palm sugar, peanut

Yum Jin Gai ยำจินไก่ (GF) 14

northern Thai curry, shredded chicken, banana blossom, thai chili, makwan, Thai herbs

Kua Ma Thua Ma Kheur กัวมะธัวมาเกอ 14

Thai eggplant, long bean, ground pork, spicy fermented shrimp paste, fried garlic, fried pork skin

Soup and Salad ซุปและสลัด

Som Tum Thai ส้มตำไทย (GF) 14

Thai style green papaya salad with thai chili, long bean, cherry tomato, roasted peanut, cabbage, lime, housemade fried pork skin

Yum Nua Nam Tok 18

grilled flank steak salad with mixed greens, mint, shallot, scallion, cilantro, cucumber, chili lime dressing, toasted rice

Tom Yum Goong ต้มยำกุ้ง (GF) 12

spicy shrimp soup, onion, galanga, makrut lime leaf, lemongrass, mushroom, cherry tomato, cilantro, scallion

Soup Fuk Torng ซุปฟักทอง (GF) 13

pumpkin coconut soup, mustard green, crab meat

Entree อาหารจานหลัก

Guay Tiew Phad กว๊วยเตี๋ยวผัด (GF) 22

stir-fried rice noodle with chicken, jumbo shrimp, egg, seasonal vegetables, peanut, dried Thai chili, lime

Phad Kee Mow Nua ผัดซี๊เมานื้อ 22

stir-fried fresh flat rice noodle with flank steak, egg, seasonal vegetables, serrano, Thai basil

Kow Ob Mor Din ข้าวอบหม้อดิน 24

baked jasmine rice in claypot, duck sausage, pork belly, shiitake mushroom, garlic, ginger, cured salted egg, gailan

Kow Phad Narok ข้าวผัดนรก (GF) 22

fried jasmine rice with jumbo shrimp, spicy dried fish chili paste, serrano, onion, scallion, cilantro, fried egg

Gaeng Fuk Torng แกง (GF) 27

coconut curry with house braised brisket, pumpkin, Thai basil, sweet pepper

Panang Kha Phed (GF) 28

Panang coconut curry with duck leg confit, crispy potatoes, green bean, makrut lime leaf

Phad Poh Taek ผัดโป๊ะแตก (GF) 28

red curry stir fry with shrimp, scallop, calamari, crab meat, seasonal vegetables, egg, cream. Served with jasmine rice

Gai Phad Takrai ไก่ผัดตะไคร้ 23

stir-fried Gerber Amish chicken, garlic, lemongrass, makrut lime leaf, Thai chili. Served with jasmine rice

Moo Grob หมูกรอบ 26

Thai crispy Duroc pork belly, wok tossed gailan, Thai chili. Served with jasmine rice

Gai Tord Som Tum ไก่ทอดส้มตำ 24

48 hour brined fried Gerber Amish chicken (half), Thai style papaya salad, sticky rice, jaew

Pla Ob ปลาอบ 37

roasted whole snapper in banana leave, lemongrass, turmeric, garlic, with tiger cry sauce. Served with jasmine rice

Sen Mee Phad Sea Eaw เซ็นมี ผัดซี๊อิว (GF) (VE) 20

thin rice noodle with tofu, celery, seasonal vegetables, light soy sauce

Phad Kee Mow ผัดซี๊มา (GF) (VE) 20

fresh flat rice noodle with tofu, onion, bell pepper, serrano, Thai basil, seasonal vegetables

Gaeng Gahree แกง (GF) (VE) 20

coconut yellow curry with tofu, seasonal vegetables. Served with jasmine rice



WALDO THAI

Side ของเคียง

Tua Phak Yao ถั่วฝักยาว (VO) 8

green beans, garlic, oyster sauce

Kow Horm Ma Li ข้าวหอมมะลิ 3

jasmine rice

Kow Niew ข้าวเหนียว 4

steamed sticky rice

Kow Phad ข้าวผัด 7

fried jasmine rice with scallion

GF: gluten free

VE: Vegan

VO: vegan optional upon request

N/AC: Not Available for Carry Out

**Not Eligible for SIN Discount

****We politely refuse any modifications or substitutions to our dishes.**